

MISHQUI

COCINA PERUANA

Rotisserie Chicken · Stir Fry · Ceviche · Desserts

Please advise if you have a shellfish allergy. With the exception of our vegetarian and vegan offerings, our stir fry and fried rice dishes are prepared with oyster sauce.

Only gluten-free products are cooked in our fryers. In addition, one fryer is dedicated to only vegan products.

APPETIZERS

PERUVIAN EMPANADAS LF

Golden flaky pastry that encapsulates authentic Peruvian flavor. All fillings are mixed with onions, tomatoes, olives, panca pepper, yellow pepper and cilantro.

CARNE/ GROUND BEEF **\$3.75 /each**

Plus golden raisins.

POLLO/ CHICKEN **\$3.75 /each**

VEGAN CHORIZO **\$3.75 /each**

Plant-based chorizo, potatoes, onions, red peppers, tomatoes and cilantro, only.

COLOMBIAN EMPANADAS GF, LF

Savory deep-fried yellow corn dough, filled with potatoes, onions, red peppers, tomatoes and cilantro.

CARNE/ BEEF **\$3.75 /each**

POLLO/ CHICKEN **\$3.75 /each**

CHORIZO/ SAUSAGE **\$3.75 /each**

VEGAN CHORIZO **\$3.75 /each**

YUCAS FRITAS **GF, VE \$7**

Fried cassava with tarter sauce.

CAUSA GF, LF

Bright yellow Peruvian peppers mixed into delicious mashed potatoes served cold with your choice of:

CHICKEN SALAD **\$8**

TUNA SALAD **\$8**

SHAREABLE PLATE GF, LF \$13

CHICHARRÓN DE PUERCO/ TENDER FRIED PORK
Served with salty plantains and salsa criolla.

CHICHARRÓN DE PESCADO/ COD FISH FRY
Served with yucas, salsa criolla and tartar sauce.

STIR FRY

Gluten free option available **+\$2**
a lo Pobre: Add sweet plantains and fried egg **+\$3**

LOMO SALTADO LF \$20

Beef tenderloin stir fried with onions, tomatoes, aromatic cilantro, soy and oyster sauces. Served with house made french fries and white rice.

POLLO SALTADO LF \$18

Tender pieces of chicken breast stir fried with onions, tomatoes, aromatic cilantro, soy and oyster sauces. Served with house made french fries and white rice.

ROTISSERIE CHICKEN

Rotisserie chicken marinated with traditional Peruvian spices. Served with choice of two sides. Choose fried rice as one of your sides. **+\$3**

CUARTO POLLO A LA BRASA/ QUARTER ROTISSERIE CHICKEN **GF, LF \$12**

MEDIO POLLO A LA BRASA/ HALF ROTISSERIE CHICKEN **GF, LF \$22**

COMBO POLLO ENTERO/ WHOLE CHICKEN COMBO **GF, LF \$45**
+ 2L Soda or 32 oz juice bottle

SOLO POLLO/ ONLY CHICKEN

SOLO CUARTO POLLO/ QUARTER CHICKEN ONLY **GF, LF \$6**

SOLO MEDIO POLLO/ HALF CHICKEN ONLY **GF, LF \$11**

SOLO POLLO ENTERO/ WHOLE CHICKEN ONLY **GF, LF \$21**

CREOLE

Creole cuisine is a cooking style born in colonial times from the fusion of Spanish, Italian, African and Chinese influences.

SECO DE RES GF, LF \$17

Beef stew served with white rice, beans and salsa criolla.

CHICHARRÓN DE PUERCO/ TENDER FRIED PORK **GF, LF \$16**

Slow braised pork cuts and sweet potatoes, both deep-fried to perfection. Served with white rice and salsa criolla.

LOCRO DE ZAPALLO GF, VG \$14

Pumpkin, squash and potato stew with a taste full of herbs and seasoning. **Add fried egg +\$1**

TACU TACU (LF option +\$1)

Flavorful rice and mayocoba beans lightly pan fried in a stir fry sauce with onions, tomatoes and aromatic cilantro. With your choice of:

VEGETARIANO/ VEGETARIAN **GF, VE \$15**

Plus stir fried broccoli, snow peas, red bell peppers, mushrooms and green onions.

POLLO SALTADO/ STIR-FRY CHICKEN **\$18** (Gluten free option available **+\$2**)

POLLO A LA BRASA/ ROTISSERIE CHICKEN **GF \$18**

LOMO AL JUGO/ STIR-FRY BEEF TENDERLOIN **\$20**
(Gluten free option available **+\$2**)

MARISCOS/ SEAFOOD **\$22** (Shrimp, calamari, mussels)

CHAUFA/ FRIED RICE

Gluten free option available **+\$2**
Add veggies **+\$2**

Peru's diverse cultures have shaped its culinary traditions, resulting in the creation and rise of fusion dishes. Chifa is the fusion of Cantonese and traditional Peruvian ingredients and cooking techniques.

CHAUFA DE CECINA/ JERK PORK FRIED RICE **LF \$18**

Served with sweet plantains.

CHAUFA MISHQUI/ FRIED RICE SPECIAL **LF \$25**

Beef Tenderloin, Chicken, Pork, Shrimp

VEGETARIANO/ VEGETARIAN **VE LF \$12**

Plus stir fried broccoli, snow peas, red bell peppers, mushrooms and green onions.

POLLO/ CHICKEN **LF \$17**

PUERCO/ PORK **LF \$17**

CARNE/ BEEF TENDERLOIN **LF \$18**

CAMARONES/ SHRIMP **LF \$18**

MARISCOS/ SEAFOOD **LF \$22**

Shrimp, calamari, mussels

SOUPS

AGUADITO DE POLLO/ CHICKEN & RICE SOUP GF, LF \$5

A bowl of tender pieces of chicken breast and rice simmered in a Peruvian broth made with cilantro, spinach, carrots and snow peas. Garnished with a curly red pepper, parsley and lime. **Add Tostones/ Salty Plantains +\$2**

PASTAS

OPTIONS

VEGETARIAN **\$15**

Plus stir fried broccoli, snow peas, red bell peppers, mushrooms and green onions.

POLLO SALTADO/ STIR-FRY CHICKEN **\$18**

POLLO A LA BRASA/ ROTISSERIE CHICKEN **\$18**

LOMO AL JUGO/ STIR-FRY BEEF TENDERLOIN **\$20**

MARISCOS/ SEAFOOD **\$22**

Shrimp, Calamari, Mussels

TALLARINES SALTADO LF (Gluten free option available **+\$3**)

Fettuccine stir fry with red onions, tomatoes, red bell peppers, aromatic cilantro, soy sauce and oyster sauce.

TALLARINES VERDES (Gluten free option available **+\$3**)

Fettuccine served Peruvian style with creamy pesto sauce, garnished with parmesan cheese.

SEAFOOD

Throughout Peru, seafood is prepared in distinct styles: both cooked and raw.

*CEVICHE GF, LF

Chilled and marinated with lime juice, Peruvian aji limo, rocoto, fresh cilantro and onion. Garnished with sweet potato and Peruvian cancha (chulpe corn roasted to a perfect addictive crunch).

Add Tostones/ Salty Plantains +\$2 Add chicharrón de pescado +\$6

PESCADO/ FISH (raw) \$17
Mero/ grouper

CAMARONES/ SHRIMP \$18

MARISCOS/ SEAFOOD \$20
Fish (raw), shrimp, calamari, mussels

CHICHARRÓN DE PESCADO/ FISH FRY GF, LF \$16

Boneless and breaded deep-fried cod. Served with white rice, yucas and salsa criolla.

PESCADO FRITO/ FRIED WHOLE FISH GF, LF \$Market Price

Deep fried Pompano fish served whole. Served with sweet plantains, white rice and house salad.

ARROZ CON MARISCOS/ RICE WITH SEAFOOD GF, LF \$25

Peruvian style paella. A creamy yellow pepper sauce mixed with shrimp, calamari, mussels, red peppers and aromatic cilantro.

TRIO MARINO/ COMBINATION SEAFOOD PLATTER GF, LF \$30

Combination sampler plate of the rice with seafood paella, fish ceviche and cod fish fry.

SIDE ORDERS

ARROZ BLANCO/ WHITE RICE GF, VG \$3

ARROZ CHAUFA/ FRIED RICE LF \$4

CANCHA/ ROASTED CHULPE CORN GF, VG \$2

FRIJOLES/ MAYOCOPA BEANS GF, VG \$4

MADUROS/ SWEET PLANTAINS GF, VG \$4

PAPAS FRITAS/ FRENCH FRIES GF, VG \$4

PAPAS DORADAS/ DEEP FRIED BOILED POTATOES GF, VG \$4

SALSA CRIOLLA GF, VG \$3

TÁRTARA/ TARTAR SAUCE GF, LF, VE \$2

TOSTONES/ SALTY PLANTAINS GF, VG \$5

VEGETALES SALTADOS/ STIR-FRIED VEGETABLES GF, VG \$4

YUCAS FRITAS/ FRIED CASSAVA GF, VG \$5

SALADS

HOUSE SALAD GF, VG \$8

Spring mix, red onions, avocado, tomatoes and red pepper garnish. Choice of dressing: House vinaigrette (GF, VE), house rocoto lime (GF, VG) or ranch dressing (VE). Add hard boiled egg \$1

KIDS MENU

SALCHIPAPA GF, LF \$10

Sliced hot dogs tossed with house made french fries and your choice of condiments: mayonnaise, ketchup, mustard or cilantro sauce.

SALCHIYUCA GF, LF \$12

CHICHARRÓN DE PESCADO/ FISH FRY GF, LF \$10

Boneless and breaded deep fried cod. Served with french fries and tartar sauce. Plus choice of fruit: pineapple pieces or applesauce.

OCTAVO POLLO A LA BRASA/ EIGHTH ROTISSERIE CHICKEN GF, LF \$10

Served with fries and white rice.

VEGAN MENU

EMPANADA \$3.75 /each

Plant-based chorizo, potatoes, onions, red peppers, tomatoes and cilantro.

PERUVIAN

Baked golden, flaky pastry dough.

COLOMBIAN GF

Deep-fried yellow corn dough.

SECO DE PORTABELLA GF \$15

Large portabella cap stir-fried and simmered in a cilantro stew made of green peas and sliced carrots. Served with white rice, beans and salsa criolla.

LOCRO DE ZAPALLO GF \$14

Pumpkin, squash and potato stew with a taste full of herbs and seasoning.

FRIED RICE GF \$15

Stir fried rice, broccoli, snow peas, red bell peppers, mushrooms, green onions, soy sauce and sesame oil. Served with sweet plantains. Add Tofu +\$2

STIR FRIED VEGETABLES GF \$15

Stir fried broccoli, red onions, tomatoes, red bell peppers, snow peas, mushroom, soy sauce, sesame oil, and vegetable broth. Served with house made french fries and white rice. Add Tofu +\$2

TACU TACU GF \$15

Flavorful rice and mayocoba beans lightly pan fried in a stir fry sauce with broccoli, onions, tomatoes, snow peas, red bell peppers, mushrooms and aromatic cilantro.

TALLARINES SALTADO \$15

Fettuccine stir fried with broccoli, red onions, tomatoes, red bell peppers, snow peas, mushrooms, green onions, soy sauce, sesame oil, and vegetable broth.

Add Tofu +\$2 Gluten free option available +\$3

VEGAN DESSERTS

RASPBERRY OR GUAVA SWEET EMPANADA \$3 /each

Light and flaky sweet pastry dough filled with raspberry or guava filling, dusted with powdered sugar.

CHEESECAKE WITH STRAWBERRY SAUCE \$7

New York style cheesecake with a graham cracker crust and strawberry sauce.

IF YOU'RE EVER IN A RUSH, VISIT US AT:

takeout.mishquiperu.com

AUTOMATIC GRATUITY POLICY/ PÓLIZA DE PROPINA AUTOMÁTICA

At Mishqui, we charge an automatic gratuity of 15% on all checks for dine-in service. This gratuity is shared among our servers and kitchen staff, all of whom contribute to your dining experience.

En Mishqui, cobramos una propina automática del 15% en todas las cuentas por servicio de mesa. Esta propina se comparte entre nuestros meseros y personal de cocina, quienes contribuyen a su experiencia gastronómica.

BUSINESS
HOURS

SUN
11am - 7pm

MON - THU
11am - 8pm

FRI - SAT
11am - 9pm

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mishquiperu.go



mishquiperu2009



GLUTEN FREE
GF



LACTOSE FREE
LF



VEGETARIAN
VE



VEGAN
VG

* Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

** Please let us know if you have any food allergies or special dietary needs.

*** Nut allergen information: There are no nuts or peanut ingredients in our products, but we cannot guarantee that our food is completely nut or peanut free as some of our ingredients may be sourced from facilities where they are exposed to nut allergens.

We sincerely hope that you enjoy your Peruvian culinary journey.